

## DELICATESSEN

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| <b>SALCHICHÓN</b><br>cured spanish pork sausage and<br>served with pan con tomate                                         | 85  | <b>QUESO MANCHEGO</b><br>spanish sheep's cheese<br>served with pan con tomate                                   | 125 |
| <b>LOMO DE CERDO CURADO</b><br>cured pork loin and served with pan con tomate                                             | 85  | <b>TABLA DE QUESOS</b><br>mixed cheese board served with pan con tomate                                         | 175 |
| <b>JAMON SERRANO</b><br>dry cured ham from spain and<br>served with pan con tomate                                        | 135 | <b>TABLA MIXTA</b><br>selection of cured meats, cheeses, chicken<br>liver pate and served with pan con tomate   | 285 |
| <b>JAMON IBERICO DE BELLOTA</b><br>cured ham from free-range, acorn-fed<br>iberico black pigs, served with pan con tomate | 250 | <b>ACEITUNAS</b><br>marinated olives                                                                            | 55  |
| <b>PATÉ DE HÍGADO POLLO</b><br>chicken liver paté                                                                         | 85  | <b>PAN CON AIOLI / TOMATE</b><br>toasted house bread (choice of aioli / garlic,<br>tomato and olive oil spread) | 35  |

## FROM THE LAND

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| <b>ALBONDIGAS DE POLLO</b><br>chicken meatballs with blue cheese sauce                                           | 95  | <b>CHORIZO</b><br>grilled chorizo sausage (choice of beef / pork)<br>with roasted apple and onion puree          | 105 |
| <b>ALBONDIGAS DE TERNERA</b><br>beef meatballs with tomato sauce and parmesan                                    | 125 | <b>POLLO A LA PLANCHA</b><br>chicken breast with canarian mojo verde sauce                                       | 95  |
| <b>PANCETA</b><br>pork belly with canarian mojo picon sauce                                                      | 110 | <b>ALITAS FRITAS</b><br>crispy chicken wings and drumettes<br>with rosemary honey glaze                          | 85  |
| <b>CROQUETAS DE JAMON</b><br>serrano ham croquettes with garlic aioli                                            | 95  | <b>MINI HAMBURGUESAS</b><br>pork sliders with pickled cucumbers,<br>roasted chili aioli and manchego cheese      | 125 |
| <b>FILETE AL CHIMICURRI</b><br>wagyu steak with chimichurri sauce                                                | 175 | <b>TARTAR DE TERNERA</b><br>organic grass-fed steak tartar with gherkins,<br>capers, shallots and quail egg yolk | 165 |
| <b>CARRILLERAS DE TERNERA</b><br>braised beef cheeks with pumpkin puree,<br>shimeji mushrooms and red wine gravy | 135 |                                                                                                                  |     |

## FROM THE SEA

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| <b>CALAMAR RELLENO</b><br>squid stuffed with chorizo, pork belly,<br>apples and onions                                                              | 95  | <b>ARROZ MELOSO</b><br>spanish risotto with grilled octopus and<br>calamari, served with garlic parsley oil and<br>squid ink aioli                                | 125 |
| <b>TARTAR DE ATUN (RAW)</b><br>tuna tartar with piquillo peppers, pickled<br>piparra chilis, olives, quail egg yolk and<br>sherry vinegar reduction | 125 | <b>CARPACCIO DE PARGO (RAW)</b><br>snapper ceviche style carpaccio with olives,<br>shallots, parsley, coriander, chilis,<br>yuzu citrus dressing and truffle mayo | 105 |
| <b>BARRAMUNDI A LA PLANCHA</b><br>seared barramundi with cherry tomato<br>confit, garlic, white wine sauce                                          | 115 | <b>PULPO A LA PLANCHA</b><br>octopus with creamy potatoes, chorizo<br>oil and tobiko caviar                                                                       | 150 |
| <b>CALAMARES FRITOS</b><br>crispy fried calamari with squid ink aioli                                                                               | 115 | <b>CHIPIRONES A LA PLANCHA</b><br>baby squids with garlic and parsley oil                                                                                         | 85  |

## FROM THE GARDEN

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| <b>PATATAS BRAVAS</b><br>fried potatoes with spicy house tomato<br>sauce and garlic aioli<br>ADD CRISPY CHORIZO  | 85  | <b>TORTILLA ESPAÑOLA</b><br>spanish style potato omelette served with<br>aioli, manchego cheese and pan con tomate    | 85 |
| <b>ENSALADA DE TOMATE</b><br>tomatoes, beetroot, olive powder, crispy<br>shallots, chives, ricotta, chimichurri, | 25  | <b>ESPÁRRAGOS DE ALMA</b><br>grilled asparagus with poached egg, almonds,<br>basil oil, lemon and grana padano cheese | 95 |
| <b>SETAS Y PATATAS</b><br>sautéed mushrooms with creamy potatoes,<br>kombu broth and manchego cheese             | 100 | <b>CROQUETAS DE SETAS</b><br>mushroom croquettes with truffle aioli                                                   | 75 |
|                                                                                                                  | 110 |                                                                                                                       |    |